



## REFRESHMENT BREAKS

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### MID MORNING BREAKS

#### HEALTHY & FIT

Bowls of Whole Fruit  
Assorted Yogurt, Dried Fruit Trail Mix, Granola,  
Natural Juices, Assorted Kashi® Bars, Starbucks® Coffee  
Bottled Water & Assorted Teas  
**\$9 per person**

#### TAKE ME OUT TO THE BALL PARK

Peanuts, Cracker Jacks,  
Soft Pretzels, Mustard,  
Assorted Candy Bars, &  
Assorted Sodas  
**\$10 per person**

#### SAY CHEESE

Domestic Select Cheeses,  
Sliced Baguettes & Crackers  
Bowls of Whole Fruit, Assorted Sodas,  
Bottled Water Starbucks® Coffee & Assorted Teas  
**\$12 per person**

#### BAGEL BREAK

Bowls of Whole Fruit  
Chilled Fruit Juices  
Assorted Fresh bagels with Strawberry & Plain  
Cream Cheese, Starbucks® Coffee & Assorted Teas  
**\$8 per person**



## REFRESHMENT BREAKS

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### AFTERNOON BREAKS

#### SCREAMIN' SUNDAES

Vanilla Ice Cream Cups with Bananas, Cherries, Toasted Nuts,  
Crumbled Candy, Hot Fudge & Caramel Sauces  
Bottled Water  
**\$11 per person**

#### ARIZONA FIESTA

Tri Colored Tortilla Chips  
Green Chili con Queso Dip  
Fire Roasted Salsa, Guacamole  
Assorted Arizona Ice Teas, Sodas, Bottled Water  
**\$9 per person**

#### BEVERAGE BREAK

Starbucks® Coffee &  
Teas - \$39 per Gallon  
Soft Drinks & Waters \$3.00  
Each Starbucks Frappuccino:  
Coffee, Mocha, Vanilla & Energy Drinks \$4.00 each

#### CHOCOLATE FANTASY

Chocolate Brownies, Double Chocolate Chip Cookies,  
Candy Bars, Cold Milk, Sodas  
Bottled Water  
**\$11 per person**

#### AT THE MOVIES

Freshly Popped Popcorn, Candy Bars,  
Soft Pretzels with Cheese Sauce,  
Root Beer & Assorted Sodas  
**\$10 per person**

All prices are subject to a 20% service charge and applicable taxes. Prices are Subject to change.  
Guarantees are required 72 business hours prior to event.



## PLATED BREAKFAST ENTRÉES

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Plated Breakfasts are Served with a Basket of Assorted Pastries, Preserves & Sweet Butter, Starbucks® Coffee, Decaffeinated Coffee, Juices & Tea Selection

### AMERICAN SCRAMBLE

Scrambled Eggs and Fresh Chives with Crisp Bacon,  
Home Style Potatoes & Fresh Fruit

**\$12 per person**

### STICKY BUN FRENCH TOAST

Caramelized Pecan Encrusted Thick Sliced Custard Toast  
Topped with Maple Butter Served with Honey Cured Bacon & Crisp Hash Browns

**\$12 per person**

### SOUTHWESTERN WRAP

Scrambled Eggs, Mexican Chorizo, Poblano Chili & Cotija Cheese  
Wrapped in a Golden Wheat Tortilla with Fresh Fruit

**\$14 per person**

### FRITTATA FLORENTINE

Spinach, Tomatoes, Baby Artichokes, Red Onions & Feta Cheese  
Baked Until Light & Fluffy with Crushed Fingerling Potatoes

**\$14 per person**

### BREAKFAST WELLINGTON

Scrambled Eggs Spinach & Artichokes in a Crisp Pastry Crust  
with Hollandaise Sauce, Bacon & Gruyère Cheese, Fresh Fruit

**\$16 per person**

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## **BREAKFAST BUFFETS**

(For groups of 20 persons or more)

### **CONTINENTAL BREAKFAST**

Danish Pastry, Assorted Fruit Muffins & Buttery Croissants  
Chilled Fruit Juices, Fruit Preserves & Sweet Butter,  
Starbucks<sup>®</sup> Coffee, Decaffeinated Coffee, Tea Selection  
**\$12 per person**

### **THE EXECUTIVE CONTINENTAL BREAKFAST**

Assorted Breakfast Pastries to include:  
Danish Pastry, Assorted Fruit Muffins & Buttery Croissants  
Chilled Fruit Juices, Fruit Preserves & Sweet Butter,  
Display of Sliced Fresh Fruit & Berries  
Starbucks<sup>®</sup> Coffee, Decaffeinated Coffee, Tea Selection  
**\$14 per person**

### **THE AMERICAN BREAKFAST**

Scrambled Eggs with Fresh Chives  
Bacon & Country Sausage Links  
Home Fried Potatoes  
Display of Sliced Fresh Fruit & Berries  
Danish Pastry, Assorted Fruit Muffins, Buttery Croissants  
Chilled Fruit Juices, Fruit Preserves & Sweet Butter  
Starbucks<sup>®</sup> Coffee, Decaffeinated Coffee, Tea Selection  
**\$16 per person**

### **THE SOUTH OF THE BORDER BREAKFAST**

Scrambled Eggs with Chorizo Sausage & Cotija Cheese  
Jalapeno Bacon & Country Sausage Links  
Crispy Potatoes with Poblano Peppers & Onions  
Display of Sliced Fresh Fruit  
Pancakes with Dulce De Leche Syrup  
Display of Fresh Breakfast Breads & Pastries  
Chilled Fruit Juices, Fruit Preserves & Sweet Butter  
Starbucks<sup>®</sup> Coffee, Decaffeinated Coffee, Tea Selection  
**\$20 per person**

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## BREAKFAST BUFFETS

(For groups of 20 persons or more)

### THUMB BUTTE BRUNCH BUFFET

Scrambled Eggs with Chives  
French Toast with Maple Syrup  
Omelet Station with Ham, Cheese, Tomato, Mushrooms, Spinach & Bacon  
Honey Smoked Bacon & Breakfast Sausage  
Freshly Baked Muffins, Pastries, Bagels with Cream Cheese  
Chilled Fruit Juices, Fruit Preserves & Sweet Butter  
Display of Fresh Fruit & Berries

Choose one of the Following:

Carved Roast Beef  
Carved Spiral Ham  
Carved Turkey

A Selection of Assorted Mini Desserts  
Starbucks® Coffee, Decaffeinated Coffee, Tea Selection  
**\$26 per person**

With Champagne, Mimosas, Screwdrivers or Bloody Mary's - **\$36 per person**

#### *Additional Items to Enhance your Breakfast Buffet Menu*

- Assorted Low-Fat Fruit Yogurts and Granola \$2 per person
- Assorted Breakfast Cereals with Fat Free and 2% Dairy Fresh Milk \$2 per person
- Freshly Baked Biscuits & Country Gravy \$4 per person
- Bowls of Seasonal Berries, Bananas & Sour Cream with Brown Sugar \$3 per person
- \*Belgium Waffles with Fresh Berries, Warm Vermont Maple Syrup (Chef Attendant Required) \$4 per person
- \*Omelet's Made-to-Order to include: Ham & Gruyere, Spanish, Western, Denver, Mushroom & Smoked Salmon (Chef Attendant Required) \$8 per person
- Nova Salmon, Cream Cheese, Chopped Egg, Onions, Sliced Tomatoes, and Assorted Bagels \$8 per person
- \*Honey Glazed Spiral Ham, whiskey-raisin glaze (Chef Attendant Required) \$6 per person
- \*Prime Rib Carving Station (Chef Attendant Required) \$8 per person
- Hot Oatmeal with Toppings of Brown Sugar, Strawberries & Raisins \$3 per person
- Sticky Bun French Toast or Pancakes with Maple Butter & Syrup \$5 per person

\*Chefs Fee: \$75.00

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## PLATED LUNCHEONS

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### AMERICAN LUNCHEON

Chilled Trio of Potato Salad with Stone Ground Mustard Dressing

Smoked Turkey & Vermont Cheddar with Basil Mayo  
On Sour Dough Bread

Chocolate Brownie with Vanilla Ice Cream & Hot Fudge

**\$14**

### ASIAN LUNCHEON

Baby Spinach, Asian Pear, Candied Pecans, Goat Cheese,  
Dikon Sprouts & Black Sesame Vinaigrette

Szechuan Pork Tenderloin with Thai Peanut Sauce,  
Chinese Black Rice & Yellow Squash Noodles

Lemon-Ginger & Mango Mousse with Fresh Berries

**\$17**

### ITALIAN LUNCHEON

Hearts of Romaine Salad, Roasted Red Peppers, Red Grape Tomatoes,  
Garlic Croutons, Shaved Parmesan Cheese, House Made Caesar Dressing

Chicken Cutlet with Marsala or Piccata Sauce,  
Spaghetti Pomodoro & Broccolini

Tiramisu Timbale

Espresso Soaked Lady Fingers Encased in Rich Chocolate  
with Chocolate Sauce

**\$18**



## PLATED LUNCHEONS

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### SOUTHWESTERN LUNCHEON

Crab and Avocado Salad with Mango & Papaya Coulis

Cactus Chicken with Roasted Chili Pepper, Melted Havarti Cheese,  
Sweet Corn Butter Sauce & Tomatillo Rice

Sopapilla with Vanilla Ice Cream, Honey Comb & Pine Nut Brittle

**\$18**

### LIGHT LUNCHEON

Salad of Baby Mesclun with Mandarin Oranges, Goat Cheese Brûlée,  
Almond Brittle, Raspberry Vinaigrette

Sweet Corn Crusted Halibut with Risotto & Corn Cream

Fresh Mixed Berries with Chantilly Cream

**\$20**

### WESTERN LUNCHEON

Wedge Salad with Red Onion, Bacon, Tomatoes,  
Blue Cheese Crumbles & Blue Cheese Dressing

Grilled Angus Sirloin Steak with Cheddar Mashed Potatoes,  
Hotel Butter & Crisp Red Onion Rings

Caramel Deep Dish Apple Pie with Vanilla Ice Cream

**\$22**



## LUNCHEON BUFFET

(For groups of 20 persons or more)

### CHOICE OF TWO STARTERS

Basket of Assorted Rolls & Whipped Butter

Salad of Mesclun Greens, European Cucumbers, Shaved Radish, Roma Tomatoes & Julienne Endive, Roasted Shallot-Balsamic Vinaigrette

Hearts of Romaine Salad, Roasted Red & Yellow Peppers, Red Grape Tomatoes, Garlic Croutons, Shaved Parmesan Cheese, House Made Caesar Dressing

Baby Spinach & Frisee with Beets, Golden Raisins, Toasted Pine nuts, Crumbled Goat Cheese, Tarragon Vinaigrette

Platter of Grilled Vegetables to Include: Portobello Mushrooms, Zucchini, Peppers, Roma Tomatoes, Eggplant, & Sun Dried Tomato Vinaigrette

Hummus Platter to include: Grilled Zucchini, Yellow Squash, Asparagus, Feta, Kalamata Olives, Roasted Red & Yellow Peppers & Grilled Pita Bread

### CHOICE OF 2 ENTREES

Citrus Glazed Grilled Salmon Filet, Sticky Rice, Stir-Fried Snow Peas, Leeks, & Shiitake Mushrooms

Peppered Sliced NY Sirloin, Sautéed Broccoli, Baby Carrots, Truffled Garlic-Soy Butter

Seared 5 Spice Chicken Breast with Roasted Pears, Haricots Verts & Dried Cranberries

Tri-color Tortellini, Baby Peas, Pearl Onions, Wild Mushrooms & Pancetta, Roasted Garlic Cream

Penne, Shrimp & Bay Scallop Primavera, Asparagus Tips, Zucchini, Tomatoes, Bell Peppers & Fennel in a Light Tomato Broth

### CHOICE OF 2 DESSERTS

Chocolate Covered Strawberries and Rice Krispy Treats

Homemade Chocolate Chip, Oatmeal Raisin & Double Chocolate Chip Cookies

Milk & White Chocolate Mousse with Fresh Whipped Cream & Chocolate Shavings

Decadent Chocolate Brownies & Walnut Blondie's

A Selection of Assorted Miniature Cheesecakes, Fruit Tarts, Cream Puffs & Éclairs

Starbucks<sup>®</sup> Coffee, Decaffeinated Coffee, Tea Selection

**\$28 per person**

Add \$9.00 per person for one additional entrée

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## LUNCHEON BUFFET

(For groups of 20 persons or more)

### CHOICE OF TWO STARTERS

Basket of Assorted Rolls & Whipped Butter

Salad of Mixed Baby Greens with Tomato, Jicama, Cucumber, Carrot, Croutons & Choice of Italian, Ranch, Balsamic or Blue Cheese Dressings

Pasta Salad with Home Made Mozzarella Cheese, Ham, Salami, Kalamata olives, Sweet Peppers & Red Wine Vinaigrette

Chilled Trio of Potato Salad with Stone Ground Mustard Dressing

Crisp Jicama & Cabbage Slaw with Sweet Tangy poppy Seed Dressing

Roma Tomato & House Made Mozzarella Cheese with Sweet Basil, Sea Salt & EVOO

Rainbow Colored Heirloom Tomato Carpaccio with Vegetable Salad, Micro Greens & Lemon Vinaigrette

### ASSORTED PRE-MADE SANDWICHES TO INCLUDE:

### CHOICE OF TWO SANDWICHES

Smoked Turkey & Vermont Cheddar Wrap with Basil Mayo

Grilled Chicken Salad on Artisan Chibatta Roll

Classic Tuna Salad in Whole Wheat Pita Bread

Roast Beef & Havarti Cheese with Horseradish Mayo on Marble Rye

Grilled Eggplant, Tomato, Roasted Peppers & Home Made Mozzarella with Basil Pesto on Focaccia

Pesto Chicken Sandwich with Brie Cheese & Basil Mayo on Grilled Chibatta

**\$16 per person**

### PICNIC BOX LUNCHESES AVAILABLE

Please choose one sandwich from above.

Includes: Chips, Whole Fruit,  
Fresh Baked Cookie, a Soft Drink or Bottled Water

**\$16 per person**

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## THEMED LUNCHEON BUFFETS

All of Our Lunch Buffets are Served with a Basket of Assorted Rolls & Whipped Butter

### ALL AMERICAN

Chilled Trio of Potato Salad with Stone Ground Mustard Dressing  
Crisp Jicama & Cabbage Slaw with Sweet Tangy Poppy Seed Dressing  
Seasonal Fresh Fruit Platter with Honey Yogurt  
Honey Stung Crispy Fried Chicken  
Sliced Slow Roasted Roast Beef with Natural Au Jus & Creamy Horse radish  
Mashed Potatoes with Peppered Country Gravy & Chef's Vegetables  
Chilled Lemonade & Starbucks® Coffee & Assorted Teas

**\$19**

### BACK YARD BARBECUE

Mixed Green Salad with Ranch, Blue Cheese, Balsamic & Italian Dressings  
Chilled Trio of Potato Salad with Stone Ground Mustard Dressing  
Seasonal Fresh Salad with Strawberry Yogurt  
Grilled Gourmet Hamburgers & BBQ Breast of Chicken, Baked Beans,  
Sliced Cheeses, Lettuce, Tomatoes, Onions & Pickles,  
Potato Chips, Assorted Cookies & Brownies  
Chilled Lemonade & Starbucks® Coffee & Assorted Teas

**\$18**

### DELI BUFFET

Salad of Mixed Baby Greens with Tomato, Jicama, Cucumber, Carrot,  
Croutons, Ranch, Blue Cheese, Balsamic & Italian Dressings  
Pasta Salad with Home Made Mozzarella Cheese, Ham, Salami, Kalamata olives,  
Sweet Peppers & Red Wine Vinaigrette  
Chilled Trio of Potato Salad with Stone Ground Mustard Dressing  
Crisp Jicama & Cabbage Slaw with Sweet Tangy poppy Seed Dressing  
Seasonal Fresh Fruit Salad with Strawberry Yogurt

Cold Cut Platter to Include: Thinly Sliced Ham, Turkey, Salami, Mortadella & Roast Beef  
Cheese Platter to include: Swiss, Cheddar, American & Havarti  
Lettuce, Tomatoes, Onions & Pickles, Potato Chips, Assorted Cookies & Brownies,  
Assorted Rolls and Sliced Bread & Condiments  
Chilled Lemonade & Starbucks® Coffee & Assorted Teas

**\$20**

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## THEMED LUNCHEON BUFFETS

All of Our Lunch Buffets are Served with a Basket of Assorted Rolls & Whipped Butter

### MEXICAN FIESTA

Beef Machaca with Soft and Hard Corn & Flour Tortillas, Cotija Cheese  
Tri Colored Tortilla Chips, Fire Roasted Salsa, Guacamole, Sour Cream  
Shredded Lettuce, Tomatoes & Onions, Cactus Chicken with Roasted Chili Pepper,  
Melted Havarti Cheese & Sweet Corn Butter Sauce, Black Beans & Tomatillo Rice,  
Sopapillas with Honey, Chocolate Mousse with Churros  
Chilled Assorted Sodas & Starbucks® Coffee & Assorted Teas

**\$19**

### A TRIP TO ITALY

Antipasto Platter to Include: Cured Meats, Soft and Hard Italian Cheeses, Olives, Sweet Pickles,  
Pepperoncinis, White Anchovies, Basil Mayo & Assorted Mustards  
Platter of Grilled Vegetables to Include: Portobello Mushrooms, Zucchini, Yellow Squash,  
Peppers, Roma Tomatoes, Eggplant, & Sun Dried Tomato Vinaigrette  
Roma Tomato & Homemade Mozzarella Cheese with Sweet Basil, Sea Salt & EVOO  
Hearts of Romaine Salad, Roasted Red & Yellow Peppers, Red Grape Tomatoes,  
Garlic Croutons, Shaved Parmesan Cheese, House Made Caesar Dressing  
Chicken Cutlet with Marsala or Piccata Sauce,  
Baked Meat or Vegetarian Lasagna with Marinara Sauce  
Fettuccini Alfredo, Spaghetti Pomodoro with Broccolini  
Tiramisu Timbale Espresso Soaked Lady Fingers Encased in Rich Chocolate  
with Chocolate Sauce, Chilled Assorted Sodas & Starbucks® Coffee & Assorted Teas

**\$23**

### ASIAN BUFFET

Salad of Napa Cabbage & Watercress with Cucumber & Ponzu  
Crispy Vegetables & Enoki Mushrooms, Red Miso Vinaigrette,  
Soba Noodle Salad with Julienne Vegetables, Almonds & Soy-Sesame Dressing  
Citrus Glazed Grilled Salmon Filet, Sticky Rice, Stir-Fried Snow Peas, Leeks, & Shiitake Mushrooms  
Peppered Sliced NY Sirloin, Sautéed Broccoli, Baby Carrots, Truffled Garlic-Soy Butter  
Seared 5 Spice Chicken Breast with Roasted Pears, Haricots Verts & Dried Cranberries  
Cheese Cake with Pineapple Sauce & Whipped Cream  
Chilled Assorted Sodas & Starbucks® Coffee & Assorted Teas

**\$24**

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Guarantees are required 72 business hours prior to event.



## **BUTLER PASSED HORS D'OEUVRES BY THE PIECE**

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All prices are based on a dozen

### **HOT SELECTIONS**

- Pork & Vegetable Pot Sticker \$22
- Twice Baked Truffle Fingerling Potato \$22
- Tomato-Olive Bruschetta \$23
- Miniature Quiche with Bacon & Swiss \$26
- Stuffed Mushrooms with Marinara Sauce \$27
- Spinach & Feta Triangles \$27
- Swedish Meatballs \$27
- Mini Beef Empanadas \$27
- Mini Chicken Quesadillas \$28
- Chicken Satay with Spicy Peanut Sauce \$28
- Beef Satay with Spicy Peanut Sauce \$29
- Mini Beef Wellington with Béarnaise Sauce \$36
- Chicken Livers Wrapped in Bacon \$36
- Mini Baked Brie en Croûte with Raspberry Sauce \$33
- Mini Lump Crab Cakes with Chipotle Crème Fraîche \$36
- Coconut Lobster Skewers Tomato-Avocado Relish \$36
- Mini Beef Bourguignon \$36
- Scallops Wrapped in Bacon \$39

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Guarantees are required 72 business hours prior to event.



## **BUTLER PASSED HORS D'OEUVRES BY THE PIECE**

All prices are based on a dozen

### **COLD SELECTIONS**

Boursin Cheese & Walnut Stuffed Tomatoes \$19

Stuffed Deviled Eggs \$19

Blueberry Cream Cheese Filled Strawberries \$22

Turkey and Swiss Cheese Pin rolls \$22

Niçoise Salad Endive \$23

Melon & Prosciutto Ham with Shaved Parmesan \$23

Crab & Tomato Demitasse Shots \$24

Smoked Salmon & Cream Cheese Roulade \$24

In-House Coriander Cured Salmon \$26

Rare Seared Tuna Crustini \$28

Cucumber-Dill Crab Rolls \$36

### **APPETIZER PLATTERS**

Spinach & Artichoke Dip with Crisp Tortilla & Pita Chips \$125

Grilled Vegetables & Home Made Hummus with Grilled Pita Flat Bread \$135

House-Made Fresh Mozzarella & Heirloom Tomato with Basil & EVOO \$145

Crisp Vegetable Crudités with Ranch & Onion Dips \$155

Fresh Seasonal Fruit platter with Strawberry Yogurt \$165

Imported & Domestic Cheese Platter with Baguettes & Crackers \$195

Antipasto Platter to Include: Sliced Cured Meats, Hard & Soft Italian Cheeses, Stuffed Artichoke Hearts, Pepperoncinis, White Anchovies, Kalamata Olives with Sliced Baguettes & Crackers \$195

Chilled Seafood Platter to Include: Crab Legs, Jumbo Shrimp, Green Lip Mussels, Little Neck Clams & Oysters on the Half Shell with Cocktail Sauce & Lemons \$35 per person

Iced Jumbo shrimp or Oysters on the Half Shell \$3.00 per piece

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## **PLATED DINNER APPETIZERS**

Please select one Appetizer, one Entrée and one Dessert from the following pages. If you wish to offer a choice of two Entrées, please add \$5.00 per person to the entrée price.

### **(CHOICE OF ONE)**

#### **SALAD OF BABY MESCLUN**

Mandarin Oranges, Goat Cheese Brûlée, Almond brittle, Raspberry Vinaigrette

#### **BABY SPINACH, FRISEE & SHAVED FENNEL**

Crumbled Goat Cheese, Lemon-Poppy Vinaigrette

#### **SALAD OF NAPA CABBAGE & WATERCRESS**

Cucumber, Crispy Vegetables & Enoki  
Mushrooms, Red Miso Vinaigrette

#### **SALAD OF BABY ARUGULA**

Roasted Piquillo Peppers, Shaved Spanish Manchego Cheese,  
White Anchovies, Spanish Olive Crostini, Aged Moscatel Vinaigrette

#### **ORGANIC BABY LETTUCE**

Crunchy Jicama, Shaved Spring Radish, Fresh Papaya, Hearts of Palm,  
Mango- Ginger Dressing

#### **PORTOBELLO MUSHROOM NAPOLEON**

Fresh Mozzarella, Tomato-Garlic Confit & Micro Salad,  
Sherry Vinegar Reduction & Cold Pressed Olive Oil

#### **SPRING RATATOUILLE & MASCARPONE GALETTE**

Crisp Pastry, Asparagus Tips, Baby Leeks, Spring Peas  
Lemon-Tarragon Emulsion

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## **PLATED DINNER APPETIZERS**

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### **PREMIUM APPETIZERS AVAILABLE**

For an additional surcharge of \$2.00  
(For groups of 20 people or more)

### **JUMBO LUMP CRABMEAT COCKTAIL**

with Avocado Relish

### **GRILLED SHRIMP WITH WHITE BEAN PUREE**

Olive Tapenade, Tomato-Fennel Relish & Chive Oil

### **IN-HOUSE CORIANDER CURED WILD SALMON**

Avocado Fondant with American Caviar

## **OUR HOMEMADE HOT SOUPS SELECTIONS**

New England or Manhattan Clam Chowder

Classic Minestrone

Sweet Corn Chowder

Vegetarian Pistou

Wild Mushroom Beef Barley

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## **PLATED DINNER ENTRÉES**

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All plated dinners are served with Iced Tea, Starbucks® Coffee & an assortment of Hot Teas  
Assorted dinner rolls & whipped butter

If you wish to offer a choice of two Entrées, please add \$5.00 per person to the entrée price.

### **FISH**

#### **SEARED SALMON**

Orange Butter & Balsamic Glaze  
Julienne Zucchini & Toasted Orzo with Wild Mushrooms  
**\$25 per person**

#### **PAN ROASTED GROUPER**

Grilled Scallions, Herbed Prosciutto & Sweet Corn Risotto  
Tomato Coulis  
**\$28 per person**

#### **SESAME CRUSTED SOUTH PACIFIC RED SNAPPER**

Gingered Vegetable Stir-Fry & Jasmine Rice  
**\$27 per person**

#### **ROASTED BARRAMUNDI BASS**

with Basil Whipped Potatoes, Tomato-Garlic Confit & Artichoke Hearts  
**\$26 per person**



## PLATED DINNER ENTRÉES

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If you wish to offer a choice of two Entrées, please add \$5.00 per person to the entrée price.

### BEEF

#### **SLOW ROASTED GARLIC & ROSEMARY CRUSTED PRIME RIB**

with Natural Jus, Roasted Garlic Mashed Potatoes & Chef's Vegetables

**\$30 per person**

#### **GRILLED, SLICED COFFEE-RUBBED SIRLOIN**

with Wilted Baby Spinach & Caramelized Shallot Mashed Potatoes

**\$32 per person**

#### **PEPPERED TENDERLOIN**

with Truffled Garlic-Soy Butter, Sautéed Broccolini,  
Baby Carrots & Crushed Fingerling Potatoes

**\$38 per person**

### LAMB

#### **MARINATED RACK OF NEW ZEALAND LAMB**

with Grilled Vegetable Medley,  
Minted Couscous & Natural Thyme Jus

**\$43 per person**



## **PLATED DINNER ENTRÉES**

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If you wish to offer a choice of two Entrées, please add \$5.00 per person to the entrée price.

### **PASTA**

#### **SHRIMP & LOBSTER PENNE**

Caramelized Fennel, Shiitake Mushrooms & Basil Cream  
**\$27 per person**

#### **VEGETABLE LASAGNA**

Home Made Marinara Sauce & Parmesan Cheese  
**\$23 per person**

### **CHICKEN**

#### **GRILLED ROSEMARY FRENCHED CHICKEN BREAST**

Sautéed Asparagus, Lemon-Cous Cous Pilaf  
**\$28 per person**

#### **PAN SEARED FRENCH BREAST OF CHICKEN**

Garlic-Parsley Linguine with Roasted Grape Tomatoes, Sautéed Haricots Verts  
**\$28 per person**

#### **WARM GRILLED CHICKEN BREAST**

Spring Succotash Consisting of:  
Sweet Corn, Purple Potatoes, Black Beans & Pear Tomatoes with Chive Oil & Roasted Pepper Vinaigrette  
**\$28 per person**

#### **SEARED FIVE SPICE FRENCH CHICKEN BREAST**

Haricots Verts, Roasted Fennel & Mandarin Orange, Potato Croquette  
**\$28 per person**

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## **PLATED DINNER ENTRÉES**

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If you wish to offer a choice of two Entrées, please add \$5.00 per person to the entrée price.

### **PORK**

#### **ROASTED PORK TENDERLOIN WITH PLUM GLAZE**

Vegetable Confetti Couscous & Oven Roasted Yellow Tomatoes

**\$27 per person**

#### **APRICOT & RAISIN STUFFED LOIN OF PORK**

With Honey Whiskey Glaze & Lobster whipped Potatoes

**\$29 per person**



## DESSERTS

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(Choice of One)

### CAPPUCCINO CAKE

A Coffee Lovers Dream  
Cocoa Dusted Espresso Soaked Sponge Cake  
Layered with Chocolate & Coffee Mousse Drizzled with Mango & Chocolate Sauce

### NORMANDY APPLE TART WITH VANILLA BEAN ICE CREAM

Thinly Sliced Granny-Smith Apples Tossed with Cinnamon & Sugar  
Baked into a Flaky Puff Pastry & Drizzled with Caramel

### KEY LIME CALYPSO

Silky Authentic Key Lime Custard Nestled in a Buttery Graham Cracker Crust  
Fresh Whipped Cream & Raspberry Coulis

### VANILLA BEAN CRÈME BRÛLÉE

Crème Anglaise & Raspberry Couils with Fresh Berries

### CHOCOLATE-RASPBERRY CHEESECAKE

Creamy New York Cheesecake  
Whipped Cream, Fresh Berries & Berry Coulis

### ZABAGLIONE

Vanilla Infused with a Touch of Marsala  
Fresh Macerated Berries

### CARROT CAKE

Moist Carrot-Leiden Cake with a Hint of Spice  
Layered Between Creamy Vanilla Bean Frosting, Sticky Walnut Sauce

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## DESSERTS

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(Choice of One)

### CRÈME BRÛLÉE CHEESECAKE

Creamy New York Style Cheesecake  
with a Thin Layer of Crisp Caramel Tahitian Vanilla Sauce

### TROPICAL EXOTIC

Pineapple, Mango & Passion Fruit Mousse  
Piped into Chocolate Tulip Cup, Tropical Fruit Coulis

### PASTRY CENTERPIECE

A Colorful Display of Miniature Pastries, Tarts, Cakes, Éclairs & Petit Fours  
Garnished with Fresh Grapes & Berries

### TIRAMISU TIMBALE

Espresso Soaked Lady Fingers Encased in Rich Chocolate with Chocolate Sauce



## THEMED DINNER BUFFETS

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### BACK AT THE RANCH

Ranch Salad with Tomatoes, Carrots, Cucumbers, Croutons, Cheddar Cheese, and Prickly Pear Dressing  
Chilled Trio of Potato Salad with Stone Ground Mustard Dressing  
Crisp Jicama & Cabbage Slaw with Sweet Tangy Poppy Seed Dressing  
Western Style Baked Beans  
Fresh Corn on the Cob with Cotija Cheese & Lime Butter  
Baked Potatoes with all the Fixin's  
BBQ Pork Ribs  
BBQ Quarter Chicken  
In-House Buttermilk Biscuits & Cornbread Muffins with Honey butter  
Freshly Baked Apple & Cherry Crisp  
Starbucks® Coffee & Assorted Teas, Iced Tea, Bottled Water & Assorted Sodas  
**\$ 38 per person**

### A TASTE OF ITALY

Antipasto Platter to Include: Curded Meats, Soft and Hard Italian Cheeses, Olives, Sweet Pickles, Peperoncinis, White Anchovies, Basil Mayo & Assorted Mustards  
Roma Tomato & Home made Mozzarella Cheese with Sweet Basil, Sea Salt & EVOO  
Hearts of Romaine Salad, Roasted Red & Yellow Peppers, Red Grape Tomatoes, Garlic Croutons, Shaved Parmesan Cheese, House Made Caesar Dressing  
Chicken Cutlet with Marsala or Piccata Sauce

Pasta Station to Include:  
Fettuccini Alfredo, Spaghetti Pomodoro, Rigatoni Bolognaise  
Chef's Fresh Vegetables with Garlic Butter  
Freshly Baked Bread Sticks & Whipped Butter  
Tiramisu & Miniature Cannolis  
Starbucks® Coffee & Assorted Teas, Iced Tea, Bottled Water & Assorted Sodas  
**\$36 per person**  
(Action Station Available with a Chef's Fee of \$75)



## THEMED DINNER BUFFETS

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### OLD TIME MEXICO

Tossed Mixed Greens with Pepper Jack Cheese, Sweet Peppers, Red Onions,  
Julienne Jicama, Fresh Cilantro & Honey-Lime Vinaigrette  
Spring Mix Lettuce with Ancho Crusted Breast of Duck,  
Corn & Black Bean Relish, Latin Citrus Vinaigrette  
Seasonal Fresh Fruit Platter with Honey Yogurt  
Tri Colored Tortilla Chips, Fire Roasted Salsa, Guacamole, Sour Cream & Chili Con Queso  
Baked Cheese Enchiladas & Crisp Beef Chimichangas

Fajita Station to Include:

Marinated Beef, Chicken & Shrimp with Sweet Peppers & Onions, Soft Flour Tortillas  
Caramel Flan, Chocolate Mousse with Churros & Sopapillas with Honey  
Starbucks® Coffee & Assorted Teas, Iced Tea, Bottled Water & Assorted Sodas

**\$38 per person**

(Action Station Available with a Chef's Fee of \$75)

### THE EXECUTIVE BUFFET

Salad of Mixed Baby Greens with Tomato, Jicama, Cucumber, Carrot,  
Croutons, Ranch, Blue Cheese, Balsamic & Italian Dressings  
Hearts of Romaine Salad, Roasted Red & Yellow Peppers, Red Grape Tomatoes,  
Garlic Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing

Platter of Grilled Vegetables to Include:

Portobello Mushrooms, Zucchini, Yellow Squash,  
Peppers, Roma Tomatoes, Eggplant, & Sun Dried Tomato, Balsamic Vinaigrette

Seasonal Fresh Fruit Platter with Strawberry Yogurt  
Imported & Domestic Cheese Platters with Dried Fruits with Baguettes & Crackers  
Seared Atlantic Salmon or Roasted Barramundi Bass with Orange Butter & Balsamic Glaze  
Peppered Tenderloin with Truffled Garlic-Soy Butter,  
Julienne Zucchini & Toasted Orzo with Wild Mushrooms  
Sautéed Broccolini with Baby Carrots & Crushed Fingerling Potatoes  
Assorted Dinner Rolls & Whipped Butter  
A Colorful Display of Miniature Pastries, Tarts, Cakes, Éclairs & Petit Fours  
Garnished with Fresh Grapes & Berries  
Starbucks® Coffee & Assorted Teas, Iced Tea, Bottled Water & Assorted Sodas

**\$42 per person**

All prices are subject to a 20% service charge and applicable taxes. Prices are Subject to change.  
Guarantees are required 72 business hours prior to event.



## THEMED DINNER BUFFETS

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### CHINA TOWN BUFFET

Salad of Napa Cabbage & Watercress with Tomatoes, Cucumbers & Carrots with Ponzu  
Baby Spinach with Crispy Vegetables & Enoki Mushrooms, Red Miso Vinaigrette  
Soba Noodle Salad with Julienne Vegetables, Almonds & Soy-Sesame Dressing  
Citrus Glazed Grilled Salmon Filet, Sticky Rice, Stir-Fried Snow Peas, Leeks, & Shiitake Mushrooms  
Peppered Sliced NY Sirloin, Sautéed Broccoli, Baby Carrots, Truffled Garlic-Soy Butter  
Seared 5 Spice Chicken Breast with Roasted Pears, Haricots Verts & Dried Cranberries  
Stir Fried Crispy Vegetables, Lowman Noodles, Jasmine & Egg Fried Rice  
Cheese Cake with Pineapple Sauce & Whipped Cream, Carrot Cake & Chocolate Cake  
Starbucks® Coffee & Assorted Teas, Iced Tea, Bottled Water & Assorted Sodas

**\$45 per person**

### THE LYNX LAKE BUFFET

Salad of Baby Mesclun, Sliced Strawberries, Goat Cheese Brûlée,  
Almond Brittle, Raspberry Vinaigrette  
Salad of Baby Arugula Roasted Piquillo Peppers, Shaved Spanish Manchego Cheese,  
White Anchovies, Spanish Olive Crostini, Aged Moscatel Vinaigrette  
Imported & Domestic Cheese Platters with Dried Fruits with Baguettes & Crackers  
Seasonal Fresh Fruit Platter with Honey Yogurt & Crisp Vegetable Crudité Platter with Onion Dip  
Oven-Roasted Breast of Chicken with Wild Mushroom Demi Glace  
Roasted Barramundi Bass with Tomato-Garlic Confit & Artichoke Hearts  
Marinated Rack of New Zealand Lamb with Natural Thyme Jus

#### Carving Station to Include:

Prime Rib with Whipped Horseradish Sauce & Natural Au Jus  
Chive Whipped Potatoes & Fresh Seasonal Chef's Vegetables  
Assorted Dinner Rolls & Whipped Butter  
Crème Brûlée Cheesecake with Tahitian Vanilla Sauce  
Caramel Deep Dish Apple Pie & German Chocolate Cake  
Starbucks® Coffee & Assorted Teas, Iced Tea, Bottled Water & Assorted Sodas

**\$48 per person**



## PLATED LUNCHEON PACKAGES

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### AMERICAN PLATED #1

Rainbow Colored Heirloom Tomato Carpaccio with Vegetable Salad,  
Micro greens & Lemon Vinaigrette  
In-house Coriander Cured Atlantic Salmon  
Avocado Fondant with American Caviar  
Caramel Deep Dish Apple Pie with Vanilla Ice Cream  
**\$18 per person**

### AMERICAN PLATED #2

Chilled Trio of Potato Salad with Stone Ground Mustard Dressing  
Smoked Turkey & Vermont Cheddar Wrap with Basil Mayo  
Chocolate Brownie with Vanilla Bean Ice Cream & Chocolate Sauce & Whipped Cream  
**\$14 per person**

### ASIAN PLATED #1

Watercress & Red Cabbage Thinly Sliced Duck,  
Crisp Shallots & Soy-Ginger Vinaigrette  
Nut Crusted Salmon with Spicy Red Curry Sauce,  
Basmati Rice & Broccoli  
Cheese Cake with Pineapple Topping & Coconut Sauce  
**\$18 per person**

### ASIAN PLATED #2

Soba Noodle Salad with Julienne Vegetables, Slivered Almonds,  
Butter lettuce & Miso Vinaigrette  
Five Spice Encrusted Petite Filet Mignon, Shitake Mushroom Hash,  
Crisp Potatoes & Smokey Home Made Ketchup  
Apple Tartlet with Vanilla Ice Cream  
**\$24 per person**

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Guarantees are required 72 business hours prior to event.



## PLATED LUNCHEON PACKAGES

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### ASIAN PLATED #3

Napa Cabbage & Watercress, Heirloom Tomatoes,  
Julienne Cucumber, Enoki Mushrooms, Red Miso Vinaigrette  
Crispy Breast of Duck with Peach Glaze, Broccolini,  
Baby Carrots & Crushed Fingerling Potatoes  
Pineapple Upside Down Cake with Star Anise Cream  
**\$25 per person**

### ITALIAN PLATED #1

Hearts of Romaine Salad, Roasted Red Peppers, Red Grape Tomatoes,  
Garlic Croutons, Shaved Parmesan Cheese, House Made Caesar Dressing  
Chicken Cutlet with Marsala or Piccata Sauce,  
Spaghetti Pomodoro & Broccolini  
Tiramisu Timbale  
Espresso Soaked Lady Fingers Encased in Rich Chocolate  
with Chocolate Sauce  
**\$18 per person**

### ITALIAN PLATED #2

Salad of Baby Arugula  
Roasted Piquillo Peppers, Shaved Asiago Cheese,  
Italian Olive Crostini, Aged Moscatel Vinaigrette  
Roasted Barramundi Bass  
with Basil Whipped Potatoes,  
Tomato-Garlic Confit & Artichoke Hearts  
Cappuccino Cake  
Cocoa Dusted Espresso Soaked Sponge Cake  
Layered with Chocolate & Coffee Mousse Drizzled  
with Mango & Chocolate Sauce  
**\$22 per person**



## PLATED LUNCHEON PACKAGES

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### ITALIAN PLATED #3

Romaine Hearts with Roasted Red & Yellow Peppers, Shaved Parmesan,  
Grape Tomatoes & Creamy Caesar Dressing  
Rosemary Grilled New York Steak  
Asparagus & Lemon Risotto  
Chocolate Gelato with Amaretto Whipped Cream  
& Chocolate Hazelnut Sauce  
**\$23 per person**

### FISH PLATED #1

Salad of Baby Mesclun  
Mandarin Oranges, Goat Cheese Brûlée,  
Almond Brittle, Raspberry Vinaigrette  
Sweet Corn Crusted Halibut with Risotto & Corn Cream  
Fresh Mixed Berries with Chantilly Cream  
**\$22 per person**

### FISH PLATED #2

Baby Spinach, Frisée & Shaved Fennel  
Crumbled Goat Cheese & Lemon-Poppy Vinaigrette  
Seared Atlantic Salmon  
Orange Butter & Balsamic Glaze  
Julienne Zucchini & Toasted Orzo with Wild Mushrooms  
Zabaglione  
Vanilla infused with a Touch of Marsala  
Fresh Macerated Berries  
**\$20 per person**



## PLATED LUNCHEON PACKAGES

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### LIGHT LUNCHEON #1

Salad of Red Cabbage & Watercress  
Cucumber, Crispy Vegetables & Shitake,  
Mushrooms, Red Miso Vinaigrette  
Grilled, Sliced Coffee-Rubbed Sirloin  
with Wilted Baby Spinach  
& Caramelized Shallot Mashed Potatoes  
Vanilla Bean Crème Brûlée in a Chocolate Cup  
Crème Anglaise, Raspberry Couils & Fresh Berries  
**\$18 per person**

### LIGHT LUNCHEON #2

Organic Baby Lettuce  
Crunchy Jicama, Shaved Spring Radish, Fresh Papaya, Hearts of Palm,  
Mango- Ginger Dressing  
Pan Seared French Breast of Chicken  
Garlic Basil Linguine with Roasted Grape Tomatoes & Sautéed Haricots Verts  
Cappuccino Cake  
Cocoa Dusted Espresso Soaked Sponge Cake Layered with Chocolate & Coffee Mousse  
Drizzled with Caramel & Chocolate Sauces  
**\$16 per person**

### SOUTHWESTERN LUNCHEON #1

Watercress & Red Cabbage with Coriander Cured Tuna,  
Crisp Shallots & Latin Citrus Vinaigrette  
Achiote-Maple Glazed Pork Tenderloin with Mango-Papaya Salsa,  
Tomatillo Rice & Grilled Squash  
Cinnamon Bread Pudding with Crème Anglaise & Caramel Sauce  
**\$16 per person**



## PLATED LUNCHEON PACKAGES

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### **SOUTHWESTERN LUNCHEON #2**

Spring Mix Lettuce with Ancho Crusted Breast of Duck,  
Corn & Black Bean Relish, Lemon-Honey Vinaigrette  
Petite Filet with Red Chili Sauce, Sweet Potato Purée,  
Cucumber-Poblano Relish & Cotija Cheese  
Apple-Cinnamon Churros with Vanilla Bean Ice Cream  
**\$18 per person**

### **SOUTHWESTERN LUNCHEON #3**

Crab and Avocado Salad with Mango & Papaya Coulis  
Cactus Chicken with Roasted Chili Pepper, melted Havarti Cheese,  
Sweet Corn Butter Sauce & Tomatillo Rice  
Sopapilla with Vanilla Ice Cream, Honey & Whipped Cream  
**\$16 per person**



## PLATED DINNER ENTRÉE PACKAGES

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All plated dinners are served with Iced Tea, Starbucks® Coffee & an assortment of Hot Teas  
Assorted dinner rolls & whipped butter

### LIGHT DINNER

#### Salad of Baby Mesclun

Sliced Strawberries, Goat Cheese Brûlée, Almond brittle, Raspberry Vinaigrette

#### Sweet-Corn Crusted Halibut

with Lobster Risotto & Corn Cream

#### Fresh Berries

with Chantilly Cream

**\$30.00 per person**

### A BIT OF ITALY

#### Spring Ratatouille & Mascarpone Galette

Crisp Pastry, Asparagus Tips, Baby Leeks, Spring Peas  
Lemon-Tarragon Emulsion

#### Pan Seared Tuscan Breast of Chicken

Garlic-Oregano Linguine with Roasted Grape Tomatoes  
& Sautéed Haricots Verts

#### Tiramisu Timbale

Espresso soaked lady fingers encased in rich chocolate with chocolate sauce

**\$28 per person**

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## PLATED DINNER ENTRÉE PACKAGES

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All plated dinners are served with Iced Tea, Starbucks® Coffee & an assortment of Hot Teas  
Assorted dinner rolls & whipped butter

### A NIGHT IN PARIS

**Baby Spinach, Frisée Salad**  
with Shaved Fennel, Crumbled Goat Cheese  
& Lemon-Poppy Vinaigrette

**Filet Mignon**  
Pan-Seared with Red Wine Demi Glace,  
Roasted Garlic Potato Purée & Chef's Vegetables

**Normandy Apple Tartan with Vanilla Bean Ice Cream**  
Thinly Sliced Granny-Smith Apples Tossed with Cinnamon & Sugar  
Baked into a Flaky Puff Pastry & Drizzled with Caramel  
**\$32 per person**

### A NIGHT IN THE SOUTHWEST

**Baby Mixed Greens with Crispy Jicama**  
Heirloom Tomatoes, Sweet peppers,  
Red onions, Pepper Jack Cheese & Ancho Vinaigrette

**Cactus Chicken with Roasted Chili Pepper**  
Melted Havarti Cheese & Sweet Corn Butter Sauce, Black Beans & Tomatillo Rice

**Caramel Flan**  
with fresh Berries  
**\$ 24 per person**

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## PLATED DINNER ENTRÉE PACKAGES

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All plated dinners are served with Iced Tea, Starbucks® Coffee & an assortment of Hot Teas  
Assorted dinner rolls & whipped butter

### WESTERN BARBEQUE

#### Mixed Green Salad

with your Choice of Ranch, Blue Cheese, Balsamic or Italian Dressings

#### Grilled New York Steak

with Herbed Garlic Butter, Oven Roasted Potatoes,  
Corn & Black Bean Relish & Crisp Onion Rings

#### Deep Dish Caramel Apple Pie

with Vanilla Ice Cream

**\$28 per person**

### THE DUET

#### Portobello Mushroom Napoleon

Fresh Mozzarella, Tomato-Garlic Confit & Micro Salad,  
Sherry Vinegar Reduction & Cold Pressed Olive Oil

#### Horseradish Crusted Salmon & Grilled, Sliced Coffee-Rubbed Sirloin

with Wilted Baby Spinach  
& Caramelized Shallot Mashed Potatoes

#### Key Lime Calypso

Silky Authentic Key Lime Custard Nestled in a Buttery Graham Cracker Crust  
Wrapped in Chocolate Lace, Fresh Whipped Cream & Raspberry Coulis

**\$38 per person**

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## PLATED DINNER ENTRÉE PACKAGES

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All plated dinners are served with Iced Tea, Starbucks® Coffee & an assortment of Hot Teas  
Assorted dinner rolls & whipped butter

### A NIGHT ON THE TOWN

**Jumbo Lump Crabmeat Cocktail**  
with Avocado Relish

**Grilled Filet Mignon & Walnut Crusted Bass**  
Dauphine Potatoes, Broccoli & Baby Carrots

**Vanilla Bean Crème Brûlée**  
Crème Anglaise & Raspberry Coulis with Fresh Berries  
**\$41 per person**

### THUMB BUTTE DINNER

**In-house Coriander Cured Salmon**  
Avocado Fondant with American Caviar

**Salad of Baby Arugula**  
Roasted Piquillo Peppers, Shaved Spanish Manchego Cheese,  
White Anchovies, Spanish Olive Crostini, Aged Moscatel Vinaigrette

**Marinated Rack of New Zealand Lamb**  
with Grilled Vegetable Medley,  
Minted Couscous & Natural Thyme Jus

**Zabaglione**  
Vanilla Infused with a Touch of Marsala  
Fresh Macerated Berries  
**\$39 per person**

All prices are subject to a 20% service charge and applicable taxes. Prices are Subject to change.  
Guarantees are required 72 business hours prior to event.